

278 BOTTLES
9 MAGNUMS



GRAND CRU **CHAMBERTIN - CLOS DE BEZE**

2020

PHILOSOPHY

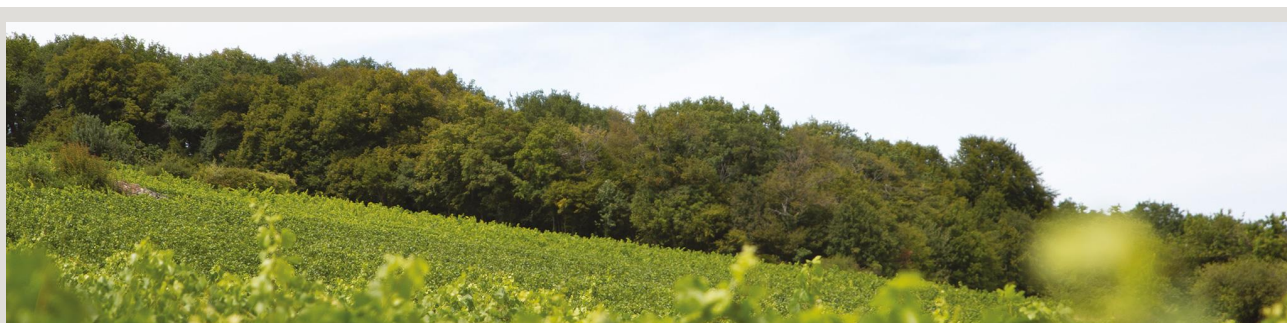
A great classic. Perhaps the most prestigious of Gevrey-Chambertin's Grand Crus, Chambertin-Clos de Bèze, once owned by the monks of the Bèze Abbey, is an exceptional wine that allies the power and elegance of an outstanding classic like no other. The wine of kings and emperors, it stands as an unquestionable reference among Burgundy's Grand Crus.

THE CUVÉE

Located above the Route des Grands Crus, halfway up the slope at altitudes ranging between 240 and 280 metres, adjacent to the famed Chambertin, the climat of Chambertin-Clos de Bèze links Morey-Saint-Denis with Gevrey-Chambertin. Our cuvée hails from the upper part of the "Clos de Bèze", located at the top of the slope where the vines benefit from eastern exposure. They thrive in shallow soil composed of brown earth and limestone scree that lend finesse and maturity to the wine.

VINIFICATION AND AGING

The grapes from this legendary vineyard were handpicked and carefully sorted, first in the vineyard and again at the winery. The wine underwent traditional vinification in a small open wooden cask with the majority of the grapes destemmed (10% were left as whole bunches). Fermentation got off to a quick start and was punctuated by gentle punching of the cap each day. After 20 days of fermentation, the free-run wine was racked and the pomace was gently pressed. The wine was aged in new oak barrels sourced from Cistercian forests for 20 months, with a change in barrels during the 13th month.



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TASTING NOTES

Gorgeous dark red colour and unctuous consistency. The nose is dense and fresh, but still a little closed. Scents of fruit sabayon, orange peel and spicy notes (clove). Well balanced palate with pleasant, perfectly integrated acidity and elegant freshness. Flavours of fruit jellies along with smoky notes. Lovely tannins typical of a great wine. This is already a fascinating wine to taste and will only improve over time.

